

# Chocolate Pumpkin Pie

## Crust:

6 tablespoons butter  
1 cup flour

$\frac{1}{4}$  teaspoon salt  
3-4 tablespoons cold water

Put crust in a 9-inch pie pan.

## Filling:

1 cup brown sugar  
2 eggs  
1 tablespoon & 1 teaspoon flour  
1 cup cream  
1 teaspoon cinnamon

$\frac{1}{4}$  teaspoon nutmeg  
 $\frac{1}{2}$  teaspoon ginger  
15 ounces pumpkin  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{8}$  teaspoon cloves

Mix and pour into pie pan. Bake at 350° for 40-50 minutes. Cool.

## Chocolate Topping:

$\frac{3}{4}$  cup semi-sweet chocolate chips  
 $\frac{1}{2}$  cup heavy cream  
2 tablespoons sugar



Heat cream and sugar together until sugar is dissolved. Remove from heat, add chocolate chips, cover and let them set for 5 minutes. Stir until smooth. Pour over pie and chill about one hour.

*Recipe submitted by Emma Hageman of Waucoma, IA.*